# Got Garlic?

How to Harvest, Cure and Store Garlic!

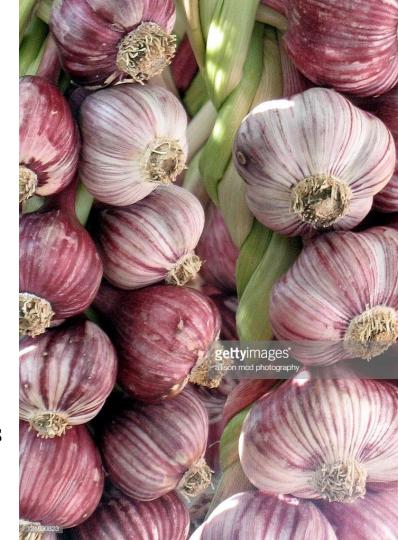
## Types of Garlic

True Garlic belongs species is *Allium sativum* 

Subspecies - Softneck + Hardneck

Softneck (sativum) Varieties include:

- Silverskin and artichoke types
  - blanco Piacenza Corsican red, Inchelium red, silver rose, silver white, French red
- can be planted using mechanical methods
- Predominant variety found in supermarkets
- Long shelf life + milder flavor
- Braid-able!



## Types of Garlic

Hardneck (Ophioscorodon or Ophios for short)

- 10 Fairly distinct varietal groups;
   five
  - o Porcelain
  - Purple Stripe (glazed/marbled)
  - Rocambole
- Hardneck garlic has a "scape" flower stalk
  - edible while young
  - will develop seed head if pollinated.



## Types of Garlic-Benefits of Each

#### Softneck Varieties:

- Long Storage Life
- Mild flavor
- Decorative (Braiding)

### Hardneck

- Multiple opportunities to harvest
  - o Green Garlic
  - Garlic Scapes
  - Mature Garlic
- Good storage life
- Full flavor



## Planting Garlic-Join us on October 12 to learn more!

When to plant:

Fall (Mid-October, End of November)

Not too early, not too late

How to plant:

Spacing 4-6 inches apart

Depth 2 inches deep

Where to plant:

Full Sun, Well drained rich Soil





## Main Potato Lady:

Our Products: Garlic Seed for Fall Planting
This year, we offer four hardneck varieties and one softneck variety; all are certified organic and hardy and productive in our northern climate.
Order now and we will ship in the fall. All garlic is tested free of garlic bloat nematode, white mold, and Botrytis. 2" minimum bulbs.

## **Harvesting Garlic**

Opportunities abound:

Green garlic in mid-Spring (Soft or Hardneck)

Garlic Scapes-June (Hardneck only)

Garlic! - Early - Mid July

## **Green Garlic**



## Garlic Scapes-Early June



# Garlic!



## Harvesting Garlic + Curing Garlic

- Use a fork to loosen the soil
- Harvest during dry weather; before rain
- Gently remove soil from base of plant
- Discard any imperfect heads (or use them First)
- Place in a cool dry shaded place (Not the sun!)
- Hang or dry on rack with good airflow





## Final Process + Storing Garlic

Once harvested, Garlic can be eaten-note wrapper leaves.

The curing process ensures long term storage

- Ensure the stalk of the garlic is totally dried down
- Cut stalk off to about 1 inch above bulb
- Keep in cool, dry, dark place
- Use sprouting cloves first